

Food Service Establishment Ratings

Since January 1, 2016, the Darien Health Department has been issuing letter grades (**A, B or C**) to indicate an establishment's degree of compliance with the Connecticut Public Health Code. Rating "grades" are closely aligned with the numerical "score" in the detailed inspection report which in turn is based on the presence or absence of risk factor violations that increase the risk of foodborne illness. A list of critical violations is attached for your reference. The existence of chronic, or repeat violations, also contribute to the assigned rating "grade".

The rating system serves as an incentive to improve compliance while providing the public with information on food safety practices and sanitation observed at the time of inspection. Although the Health Department inspects and issues permits to operate for all food service establishments in Darien, only Class III and Class IV establishments that prepare "potentially hazardous" foods are rated. Each facility that receives a Rating must post it in a prominent location plainly visible to patrons, preferably in the front window of the establishment. **A Quick Response (QR) Code, linked to the Health Department website, is on the Rating form and enables the public to review the Rating history and detailed inspection reports for each facility.**

Ratings: What the letters mean:

A = substantial compliance with applicable rules and regulations and:

- an inspection score of 93 -100 with no 4 point demerit items and no more than two (2) risk factor violations

B = acceptable compliance with applicable rules and regulations

- an inspection score of 86 to 92 with no 4 point demerit items and not more than four (4) risk factor violations

C = needs improvement

- an inspection score of less than 86, or the presence of one or more 4 point violations, or more than four (4) risk factor violations, or the presence of any chronic, previously identified risk factor violations that have not been corrected.

IMMEDIATE CLOSURE – PRESENCE OF AN IMMINENT HEALTH HAZARD such as:

- **No electrical power and/or potable water supply**
- **Sewer backup**
- **Association with documented communicable disease or foodborne illness.**

Violations Associated with Major Risk Factors

Based on the “Inspection Report of Food Service Establishments” as published by the State of Connecticut Department of Public Health (focused inspection 1/2002)

Food Source

#1. Approved Source, wholesome, non-adulterated

Food Temperature

#3. Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation

#4. Adequate facilities to maintain product temperature, thermometers provided

Personal Hygiene

#9. Handling of food minimized (proper use of gloves, no bare hand contact with ready to eat foods, do not handle money & food)

#12. Personnel with infection restricted

#13. Handwashing facilities provided (adequate handwashing practiced)

#15. Good hygienic practices

#38. Suitable hand cleaner and drying provided

Cross contamination / Contaminated equipment

#7. Food protected during storage, preparation, display, service and transportation

#24. Sanitization rinse (hot water – chemical)

#25. Clean wiping cloths – proper use and storage

#26. Food contact surfaces of utensils and equipment clean

#30. Hot and cold water under pressure, provided as required

Personnel

#60. Qualified Food Operator on the premises

#61. Designated Alternate available

#62. Written documentation of training program